Starters

Breads Garlic **Mustard and Cheese** Fresh Tomato, Cheese and Pesto

Yi Yum Spring Rolls (v)

11
9
2
6 each / 3 for 14
vith warmed pita
7
5 for 13
10 for 24

Pizzas

Smokey BBQ Chicken and Bacon Pizza With pineapple, mushrooms and mozzarella	20
Pork Belly Pizza	21
With red onion, cheese and finished with a s	ticky
bbq sauce	
Ham and Pineapple Pizza VIP 1	6 /18
With tomato base, mozzarella, leg ham and pineapple	fresh
Vegetarian Pizza (v)	18
Mexican salsa base with mozzarella, onion, r	oasted
capsicum, chick peas finished with sour crea	m

Gluten Free Pizza Base

		Pub Favourites	Mains	
		Chicken Caesar Salad (gf and v available) 17	Coconut Prawns	24
	5	Chicken pieces, cos lettuce, parmesan, bacon	Prawns crumbed in coconut and breadcrumbs	
	5	pieces, croutons, poached egg, anchovies with	with steamed rice and sweet soy drizzle	
t0	8	Caesar dressing	Crispy Pork Belly	22
		Chicken Schnitzel 17	Served with a caramelized onion and chorizo	
	7	Served with house chips and a side salad	tart and a salted soy caramel sauce	
			Try with a glass of Stonybank Pinot Noir	
	11	Served with house chips, side salad and tartare	Chipotle Spiced Chicken Breast	24
		sauce	Served with a lemon and herb cous cous,	
	9	Beef Schnitzel VIP 19 / 21	guacamole and sour cream.	
		Served with house chips and a side salad	Fat Pork Sausages	19
h / 3 for	14	Salt and Pepper Squid VIP 17/19	Served with cheesy mash, onion chutney and	
rmed pita	а	Served with house chips, side salad and	Tim's spicy BBQ sauce	
		garlic aioli	Enjoy with a Kilkenny	
	7	Wells Burger VIP 17/19	Haloumi Burger (v)	18
		Chefs own recipe with bacon, beetroot, lettuce,	With grilled field mushroom, roasted capsicum,	
		cheese, Beerenberg relish, mayo, onions in a	lettuce and pesto in a brioche bun with house	
5 for	· 13	toasted brioche bun with house chips.	chips	
10 for	24	Enjoy with a James Squires 150 lashes	Lamb Shoulder VIP 21/	23
30 for	65		Slow cooked with a red wine and rosemary saud	ce
		Beer battered Flathead, salt and pepper squid	with creamy mashed potato	
		and coconut crumbed prawns served with house	Pale Ale Battered Whiting Fillets	21
izza	20	chips, side salad and tartare sauce	With house chips, side salad and tartare sauce.	
arella	_		Chicken Korma (gf available)	21
	21	Rump Steak, Lamb loin chop, gourmet sausage,	Served with rice, fried shallots and grilled pita	
ith a stick		bacon, tomato and fried egg served with house	Beef and Reef (gf) VIP 28/	30
	,	chips and a side salad	Scotch fillet cooked to your liking served with	
VIP 16 /	/18		garlic prawns and salt and pepper squid with	
•		Served W house chips and a side salad	house chips and a side salad	
			Enjoy with a glass of Mr Riggs Cabernet	
	18	Beef, Mushroom and Guinness pie served with	Seafood Platter for 2	49
nion, roas		mashed potato, peas and rich gravy	Battered Flathead and Whiting, salt and pepper	
r cream			squid, grilled garlic prawns, prawn twists, oyster	rs
		Chicken and bacon, tomato, lettuce and cheese	Kilpatrick, served with side salad, house chips,	
	3	with a honey mustard sauce served W house chips	tartare sauce and garlic aioli	
		Salad and Vogotable Bar 11	Share over a bottle of Sauealina Pia Sauvianon Blanc	·

11 Share over a bottle of Squealing Pig Sauvignon Blanc

24 **Toppings** Parmagiana, Hawaiian, Mexican, Ki Sauces 22 Gravy, Mushroom, Dianne, Pepper Tim's Spicy BBQ sauce Satay Sauce Surf Sauce 24 Grilled prawns and salt and pepper with garlic cream sauce 19 Sides Extra pita Side Salad Seasoned Wedges 18 W sweet chilli and sour cream **Steakhouse Chips** W garlic aioli L/23 Tim's spicy BBQ sauce T/A Desserts Nut Sundae 21 Chocolate, Caramel, Strawberry or **Crunchie Spring Roll** 8/30 lightly fried Crunchie bar ice-cream and rolled in cinnamon sugar serve cream and chocolate dipping sauce Pavlova Loaded with whipped cream, straw

21

49 passion fruit Sticky Date Pudding Served with butterscotch sauce and Toffee ice cream **Steamed Nutella Pudding Jar**

W warm Nutella Sauce and vanilla

Food Allergies: When ordering please let staff know of any allergies so all precautions can be taken. Management cannot guarantee that meals will be completely free of allergy items. gf - Gluten Free Options v - Vegetarian Options

Salad and Vegetable Bar

ilpatrick, Swiss	.5
r squid served	3 6
	2 3 7
	5
	5
Vanilla toppin n wrapped up ed with whippe e	8
vberries and	8
d Old English	8
bean ice-crear	8 n



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12:00pm - 2:30pm

5:30pm - 8:30pm